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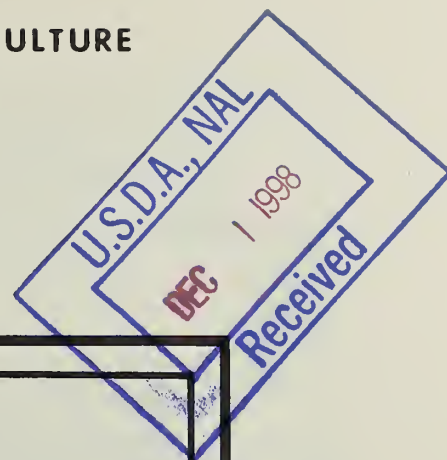
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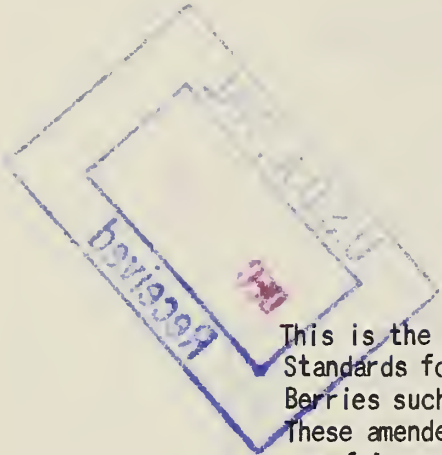
**UNITED STATES
STANDARDS**
for grades of
**CANNED
BLACKBERRIES**
and
OTHER SIMILAR BERRIES



EFFECTIVE DECEMBER 1, 1956

Second Issue
As Amended

These standards supersede the standards
which have been in effect since
June 29, 1953



This is the second issue, as amended, of the United States Standards for Grades of Canned Blackberries and Other Similar Berries such as Boysenberries, Dewberries, and Loganberries. These amended standards are issued by the Department after careful consideration of all data and views submitted.

These standards were first issued by the Agricultural Marketing Service as Tentative United States Standards for Grades of Canned Blackberries on May 15, 1940. United States Standards for Grades of Canned Blackberries and Other Similar Berries such as Boysenberries, Dewberries, and Loganberries were published as the second issue in the Federal Register on May 26, 1953 (18 F.R. 3085) to become effective on June 29, 1953, and recodified in the Federal Register on December 9, 1953 (18 F.R. 7940). The amendments to the second issue of these standards were published in the Federal Register on October 31, 1956 (21 F.R. 8309) to become effective on December 1, 1956. Section 52.563 was amended to become effective July 1, 1957.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division
Agricultural Marketing Service
United States Department of Agriculture
Washington 25, D. C.

UNITED STATES STANDARDS FOR GRADES OF CANNED BLACKBERRIES AND OTHER SIMILAR BERRIES SUCH AS BOYSENBERRIES, DEWBERRIES, AND LOGANBERRIES¹

Effective December 1, 1956

PRODUCT DESCRIPTION AND GRADES

- 52.551 Product description.
52.552 Grades of canned berries.

LIQUID MEDIA, FILL OF CONTAINER, AND DRAINED WEIGHTS

- 52.553 Recommended designations of liquid media and Brix measurements for canned berries.
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- 52.564 Score sheet for canned berries.

PRODUCT DESCRIPTION AND GRADES

§ 52.551 *Product description.* "Canned blackberries" and other similar berries such as "boysenberries," "dewberries," and "loganberries," hereinafter called berries means the canned product prepared from stemmed, properly ripened, sound, fresh fruit by proper cleaning and sorting and may be packed with or without the addition of water or sweetening ingredient in hermetically

sealed containers and sufficiently processed by heat to assure preservation of the product.

§ 52.552 *Grades of canned berries.*

(a) "U. S. Grade A" or "U. S. Fancy" is the quality of canned berries that possess similar varietal characteristics; that possess a good color; that are practically uniform in size; that are practically free from defects; that possess a good character; that possess a normal flavor and odor; and that for these factors which are scored in accordance with the scoring system outlined in this subpart, the total score is not less than 90 points: *Provided*, That the canned berries may possess a reasonably good color and may be reasonably uniform in size if the total score is not less than 90 points.

(b) "U. S. Grade B" or "U. S. Choice" is the quality of canned berries that possess similar varietal characteristics; that possess a reasonably good color; that are reasonably uniform in size; that are reasonably free from defects; that possess a reasonably good character; that possess a normal flavor and odor; and that for those factors which are scored in accordance with the scoring system outlined in this subpart, the total score is not less than 80 points: *Provided*, That the canned berries may be fairly uniform in size if the total score is not less than 80 points.

(c) "U. S. Grade C" or "U. S. Standard" is the quality of canned berries that possess similar varietal characteristics; that possess a fairly good color; that may be fairly uniform in size; that are

¹ Compliance with these standards does not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

fairly free from defects; that possess a fairly good character; that possess a normal flavor and odor; and that when scored in accordance with the scoring system outlined in this subpart, the total score is not less than 70 points.

(d) "Substandard" is the quality of canned berries that fail to meet the requirements of U. S. Grade C or U. S. Standard.

LIQUID MEDIA, FILL OF CONTAINER, AND DRAINED WEIGHTS

§ 52.553 *Recommended designations of liquid media and Brix measurements for canned berries.* "Cut-out" requirements for liquid media in canned berries are not incorporated in the grades of the finished product since sirup or any other liquid medium, as such, is not a factor of quality for the purpose of these grades. The recommended "cut-out" Brix measurement, as applicable, for the respective designations are as follows:

Designations of Liquid Media and Brix Measurements

"Extra heavy sirup": 24° or more, but not more than 35° Brix.

"Heavy sirup": 19° or more, but less than 24° Brix.

"Light sirup": 14° or more, but less than 19° Brix.

"Slightly sweetened water": Less than 14° Brix.

"In water": Packed in water.

§ 52.554 *Recommended fill of container.* The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purpose of these grades. It is recommended that each container of canned berries be filled with berries as full as practicable without impairment of quality and that the product and packing medium occupy not less than 90 percent of the volume of the container.

§ 52.555 *Recommended minimum drained weight.* The minimum drained weight recommendations are not incorporated in the grades of the finished product since drained weight, as such, is not a factor of quality for the purpose

of these grades. The drained weight of canned berries is determined by emptying the contents upon a United States Standard No. 8 circular sieve of proper diameter containing 8 meshes to the inch ($0.0937 \text{ inch} \pm 3\%$, square openings) so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for two minutes. The drained weight (or drained berries) is the weight of the sieve and the berries less the weight of the dry sieve. A sieve 8 inches in diameter is used for the equivalent of No. 3 size cans (404 x 414) and smaller, and a sieve 12 inches in diameter is used for containers larger than the equivalent of the No. 3 size can.

§ 52.556 *Compliance with recommended drained weights.* Compliance with the recommended drained weights for canned berries is determined by averaging the drained weights from all containers which are representative of a specific lot and such lot is considered as meeting the recommendations, if: The average drained weight from all the containers meets the recommended drained weight; one-half or more of the containers meet the recommended drained weight; and the drained weights from the containers which do not meet the recommended drained weight are within the range of variability for good commercial practices.

TABLE NO. I—RECOMMENDED MINIMUM DRAINED WEIGHT IN OUNCES OF CANNED BERRIES

Can size	Can dimensions (in inches)		Maximum capacity in water at 68° F. (in ounces)	Blackberries		Other berries	
	Diameter	Height		Extra heavy and heavy sirup	Light sirup and water	Extra heavy and heavy sirup	Light sirup and water
8 ounce_____	2 $\frac{1}{4}$ ₆	3 $\frac{1}{4}$ ₆	8.65	4 $\frac{1}{2}$	4 $\frac{3}{4}$	4 $\frac{1}{4}$	4 $\frac{1}{4}$
No. 303_____	3 $\frac{3}{4}$ ₆	4 $\frac{1}{4}$ ₆	16.85	8 $\frac{1}{2}$	9 $\frac{1}{4}$	7 $\frac{3}{4}$	8 $\frac{1}{4}$
No. 2_____	3 $\frac{7}{8}$ ₆	4 $\frac{1}{2}$ ₆	20.50	11	12	9 $\frac{1}{2}$	10
No. 10_____	6 $\frac{3}{4}$ ₆	7	109.45	62	66	55	60
No. 10 (heavy pack) ¹ _____	6 $\frac{3}{4}$ ₆	7	109.45	-----	74	-----	70

¹ Canned berries in No. 10 containers (in water) may be certified with the additional statement "heavy pack," provided they meet the minimum drained weight requirement specified.

FACTORS OF QUALITY

§ 52.557 *Ascertaining the grade*—(a) *General*. In addition to considering other requirements outlined in the standards the following factors are evaluated:

(1) *Factors not rated by score points*.

(i) Varietal characteristics.

(ii) Flavor.

(2) *Factors rated by score points*.

The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
Color _____	20
Uniformity of size _____	20
Absence of defects _____	30
Character of fruit _____	30
Total score _____	100

(b) "Normal flavor and odor" means that the product is free from objectionable odors and objectionable flavors of any kind.

§ 52.558 *Ascertaining the rating for the factors which are scored*. The essential variations within each factor which is scored are so described that the value may be ascertained for such factors and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "22 to 25 points" means 22, 23, 24, or 25 points).

§ 52.559 *Color*. The factor of color refers to the color typical of the varietal group and to the intensity and brightness of such characteristic color.

(a) (A) *classification*. Canned berries that possess a good color may be given a score of 18 to 20 points. "Good color" means that the canned berries possess a color typical of well-ripened berries for the varietal type that have been properly processed and are practically uniform and bright in color.

(b) (B) *classification*. If the canned berries possess a reasonably good color, a score of 16 or 17 points may be given. "Reasonably good color" means that the canned berries possess a color typical of reasonably well-ripened berries for the varietal type that have been properly processed, and which color may be somewhat lacking in luster and may range in color from the lighter shades of reasonably well-ripened berries to the darker hues of well-ripened berries.

(c) (C) *classification*. If the canned berries possess a fairly good color, a score of 14 or 15 points may be allowed. Canned berries that fall into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good color" means that the canned berries possess a color typical of fairly well-ripened berries for the varietal type that have been properly processed, and which color may be variable but is not off-color.

(d) (SStd) *classification*. Canned berries that fail to meet the requirements of paragraph (c) of this section,

may be given a score of 0 to 13 points and shall not be graded above Sub-standard, regardless of the total score for the product (this is a limiting rule).

§ 52.560 *Uniformity of size*—(a) *General*. The factor of uniformity of size refers to the uniformity of diameters of the canned berries. “Diameter” is the minimum diameter of the fruit of the berry measured at right angles to the stem axis that will pass through a rigid ring of the same diameter without using pressure.

(b) (A) *classification*. If the canned berries are practically uniform in size, a score of 18 to 20 points may be given. “Practically uniform in size” means that the variation in size of the berries does not materially affect the appearance of the product and that with respect to canned blackberries, not more than 15 percent, by count, of the blackberries are less than $20\frac{1}{32}$ inch in diameter.

(c) (B) *classification*. If the canned berries are reasonably uniform in size, a score of 16 or 17 points may be given. “Reasonably uniform in size” means that the variation in size of the berries does not seriously affect the appearance of the product and that with respect to canned blackberries, not more than 15 percent, by count, of the blackberries are less than $18\frac{1}{32}$ inch in diameter.

(d) (C) *classification*. If the canned berries are fairly uniform in size, a score of 14 or 15 points may be given. Canned berries that fall into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). “Fairly uniform in size” means that the canned berries may be variable in size and that with respect to canned blackberries more than 15 percent, by count, are less than $18\frac{1}{32}$ inch in diameter.

§ 52.561 *Absence of defects*—(a) *General*. The factor of absence of defects refers to the degree of freedom from harmless extraneous vegetable material and from damaged berries.

(1) “Harmless extraneous vegetable

material” means any vegetable substance (including, but not limited to, leaves, stems, or portions of stems, whether or not attached, caps or portions of caps, whether or not attached).

(2) “Damaged” means any surface blemish or internal injury that materially affects the appearance or edibility of the berry (including, but not limited to, insect injury, pathological injury, hard berries, underdeveloped berries, and abnormally developed berries).

(b) (A) *classification*. Canned berries that are practically free from defects may be given a score of 27 to 30 points. “Practically free from defects” means that harmless extraneous vegetable material may be present that does not more than slightly affect the appearance or edibility of the product; and that not more than 4 percent, by count, of the canned berries may be damaged.

(c) (B) *classification*. If the canned berries are reasonably free from defects, a score of 24 to 26 points may be given. Canned berries that fall into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). “Reasonably free from defects” means that harmless extraneous vegetable material may be present that does not more than materially affect the appearance or edibility of the product; and that not more than 8 percent, by count, of the canned berries may be damaged.

(d) (C) *classification*. Canned berries that are fairly free from defects may be given a score of 21 to 23 points. Canned berries that fall into this classification shall not be graded above U. S. Grade C or U. S. Standard regardless of the total score for the product (this is a limiting rule). “Fairly free from defects” means that harmless extraneous vegetable material may be present that does not seriously affect the appearance or edibility of the product; and that not more than 15 percent, by count, of the canned berries may be damaged.

(e) (*SStd*) *classification*. Canned berries which fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.562 *Character of fruit*—(a) *General*. The factor of character refers to the degree of texture, and appearance as well as to the degree of disintegration of the berries.

(1) A berry is considered “crushed” if more than 50 percent of the drupelets are crushed, broken or detached, or if the normal shape of the berry is otherwise materially affected or destroyed.

(b) (*A*) *classification*. Canned berries that possess a good character may be given a score of 27 to 30 points. “Good character” means that the berries possess a firm, tender texture characteristic of well-ripened berries for the varietal type and are practically intact; that the berries and accompanying liquor are practically free from detached seed cells; and that not more than 5 percent, by weight, of the blackberries may be crushed and not more than 10 percent, by weight, of dewberries, boysenberries, loganberries, or other similar types may be crushed.

(c) (*B*) *classification*. If the canned berries have a reasonably good character, a score of 24 to 26 points may be given. Canned berries that fall into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). “Reasonably good character” means that the berries may possess a reasonably tender texture characteristic of reasonably well-ripened berries to slightly over-ripe berries for the varietal type and are reasonably intact; that the berries and accompanying liquor are reasonably free from detached seed cells; and that not more than 10 percent by weight, of blackberries may be crushed and not more than 15 percent, by weight, of dewberries, boysenberries, loganberries, or other similar types may be crushed.

(d) (*C*) *classification*. Canned berries that possess a fairly good character may be given a score of 21 to 23 points. Canned berries that fall into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). “Fairly good character” means that the berries may possess a fairly tender texture characteristic of fairly well-ripened berries to over-ripe berries for the varietal type and are fairly intact; and that not more than 20 percent, by weight, of the berries may be crushed.

(e) (*SStd*) *classification*. Canned berries that fail to meet the requirements of paragraph (d) of this section may be given a score of 0 to 20 points and shall not be graded above Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.563 *Ascertaining the grade of a lot*. The grade of a lot of canned berries covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87; 22 F. R. 3535).

SCORE SHEET

§ 52.564 *Score sheet for canned berries.*

Can size
Can mark
Label
Net weight (in ounces)
Vacuum readings (in inches)
Drained weight (in ounces)
Degree of sirup (Brix)

Factors	Score points
Color	20 { (A) 18-20 (B) 16-17 (C) 14-15 (SStd.) ¹ 0-13
Uniformity of size	20 { (A) 18-20 (B) 16-17 (C) 14-15
Absence of defects	30 { (A) 27-30 (B) 24-26 (C) 21-23 (SStd.) ¹ 0-20
Character of fruit	30 { (A) 27-30 (B) 24-26 (C) 21-23 (SStd.) ¹ 0-20
Total score	100
Grade	

¹ Indicates limiting rule.

(Sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624)

Dated this 26th day of October 1956 to become effective 30 days after publication of this document in the FEDERAL REGISTER.

[SEAL]

ROY W. LENNARTSON,
Deputy Administrator,
Marketing Services.

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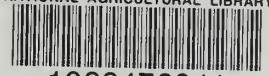
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